

# EU legislation: Good manufacturing practice (GMP) for food contact materials

## Introduction

If you are an exporter of food products or of materials and articles intended to come into contact with food, it may be relevant for you to take into account the EU's good manufacturing practice (GMP) for food contact materials to demonstrate the safety of your products. The GMP for food contact materials is only obligatory for manufacturers within the EU. However, implementation of the GMP into your business may give you competitive advantage when searching for EU markets.

EU buyers are keen on buying products that meet EU quality requirements. Manufacturers in developing countries that use the EU's GMP in their businesses make their business more transparent and can thus more easily show that their products meet EU quality requirements. Furthermore, applying GMP can help to improve your business in providing a constant quality of production and products.



➡ [For more information](#) on the EU legislation on food contact materials, refer to the related documents section.

## Outline of the legislation



**Regulation (EC) 2023/2006** on GMP for food contact materials aims to ensure food safety and prevent unacceptable changes in food (e.g. composition, taste or odour) caused by these materials. The Regulation establishes the principles to be observed during the manufacturing of the materials.

### Scope

The Regulation applies to those materials and articles that fall under the scope of the EU legislation on food contact materials (Regulation (EC) 1935/2004, Annex I). Examples are:

- packaging materials
- bottles
- containers cutlery
- dishes
- domestic appliances (e.g. coffee makers)
- adhesives and inks for printing labels

➡ [For more information](#) on Annex I of Regulation (EC) 1935/2004, refer to the external links section.

The Regulation on GMP applies to all sectors and to all stages of manufacture, processing and distribution of food contact materials.

### What is Good Manufacturing Practice?

The safety of food contact materials can never be determined by regulating its composition only. In order to guarantee food quality and safety, the whole production process must be carefully planned and controlled. 'Good Manufacturing Practice' or 'GMP' are control and management systems that oblige manufacturers to take proactive steps to ensure that during production processes instances of contamination, mix-ups, and errors are minimised or eliminated, and thus contribute to the prevention of low quality or unsafe products entering the market.

The EU's GMP for food contact materials expect to have in place:

1. a 'quality assurance system';
2. a 'quality control system'; and
3. proper documenting records.